



HIGHLAWN PAVILION

\$69 PRIX FIXE GROUP DINNER MENU

APPETIZERS

Roasted Beet Salad
Citrus, Frisée, Sumac Yogurt, Toasted Pistachios

Fresh Mozzarella
Piquillo Peppers, Aged Balsamic

Iced Oysters on the Half Shell with Mignonette
Penne Pasta, Seasonal Vegetables and Mushrooms
in a Light Tomato Sauce



SALAD

Organic Field Greens with Shaved Root Vegetables, Champagne Vinaigrette



ENTRÉES

Norwegian Salmon
Snow Peas, Green Curry Lentils, Green Tea Emulsion

Organic Free Range Chicken
Applewood Smoked Bacon, Braised Greens, Sweet Corn Grits,
Honey-Lemon Black Pepper Glaze

Bucatini Pasta
Spanish Chorizo, Alaskan King Crab, Peas, Root Vegetables, Saffron-Lobster Sauce

Grilled Filet Mignon
Caramelized Pearl Onions, Haricots Vert, Thumbelina Carrots,
Creamy Mashed Potatoes, Bordeaux Reduction



DESSERT

Highlawn Pavilion Dessert Sampler

Coffee & Tea

\$69 PER PERSON

PLUS TAX & SERVICE CHARGE

(Menu Available Only for 12 to 25 guests – Please contact our banquet department for larger groups)